

CLAIMS

1. An extruded porcine collagen film made from an extrudable collagen gel; the collagen content of the film consisting essentially of sow collagen.
2. A film according to the preceding claim, wherein the percentage of fat in the film is below 20% by weight on a dry weight basis.
3. A film according to claim 2 wherein the percentage of fat is below 18%.
4. A film according to claim 1 wherein the weight ratio of collagen to fat is at least 4:1.
5. A film according to claim 4 wherein the ratio is above 10:1.
6. A film according to claim 5 wherein the ratio is in the range 25:1 to 50:1.
7. A film according to any preceding claim wherein the collagen comprises less than 10% by weight of collagen derived from sheep, poultry, birds, fish.
8. A film according to claim 7 comprising less than 5% by weight.

9. A film according to any preceding claim wherein the porcine collagen comprises collagen derived from young pigs and sows in ratios of 0:100 to 10:90.
10. A film according to any preceding claim, which further comprises an alginate glycol.
11. A film according to claim 10 wherein the alginate glycol is present in the gel in up to 0.5% by weight.
12. A film according to claim 10 wherein the ratio of collagen to alginate ester is in the range 95:5 to 75:25 by weight.
13. A film according to any preceding claim which further comprises a humectant.
14. A film according to claim 13 wherein the humectant is present in an amount of 15 to 45% on a dry weight basis.
15. A film according to any preceding claim which further comprises a coagulating agent.
16. A film according to any preceding claim wherein the collagen solids content in the gel is in the range 2 to 10%.

17. A film according to any preceding claim having a wet tear strength in the extrusion direction greater than 300gf/mm.
18. String or netting formed from the film of any preceding claim.
19. A method of producing an extruded porcine collagen film, the collagen content consisting essentially of sow collagen, which comprises:
- producing defatted sows skins;
 - forming the sow skins into an extrudable gel; and
 - extruding the gel and forming a film.
20. A method according to claim 19 wherein the sows skins are defatted by mechanical defleshing.
21. A food product wrapped with the porcine film of any of claims 1 to 17.